

LOUNGE 77

There is a certain comfort to dining at Lounge 77, where every meal is served with the warmth and timeless charm that have defined this cherished gathering place since 1977. Inspired by Kathmandu's rich heritage and gracious hospitality, the menu celebrates thoughtful flavours, artisanal craftsmanship, and familiar favourites. From freshly baked pastries and hand-crafted breads to nourishing bowls, local specialties, vibrant salads, and indulgent desserts, each dish is created to be enjoyed at a relaxed pace.

Whether joining us for breakfast, lunch, or a quiet evening meal, every plate reflects a balance of tradition, quality, and understated elegance. Carefully selected ingredients and purposeful preparation come together to create memorable dining experiences. At Lounge 77, dining is more than a meal; it is an invitation to slow down, share moments, and savour Kathmandu one bite at a time.



SALADS



SALADS

- Grilled Asparagus Caesar Salad

950

Charred asparagus with crisp romaine, parmesan shavings, garlic croutons, and classic Caesar dressing
- Grilled Chicken Caesar Salad

1100

Grilled chicken layered over crisp romaine, parmesan shavings, crunchy croutons, and classic Caesar dressing
- Grilled Prawn Caesar Salad

1400

Succulent grilled prawns with crisp romaine, parmesan shavings, golden croutons, and classic Caesar dressing
- Classical Shrimp Cocktail

1600

Succulent shrimp paired with a delicate, a contemporary homage to the classic Marie rose cocktail sauce
- Szechuan Chicken Salad

950

Tender boiled shredded chicken, poured with a fiery chili-garlic Szechuan dressing
- Chilled Tomato Symphony

950

A refined tomato shell filled with a delicate mixture of smoked salmon, capers, and bell peppers, finished with a salmon garnish and a bright lemon dressing

Vegan

Vegetarian

Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

Mustard

Gluten

Egg

Nut

Sesame

Soy

Dairy

Fish

Celery

Crustacean

A7

95

 $A.$

95

Ri

12

Ple



Mu



Glu



Egg



Nut



Ses



Soy



Dai



Fish



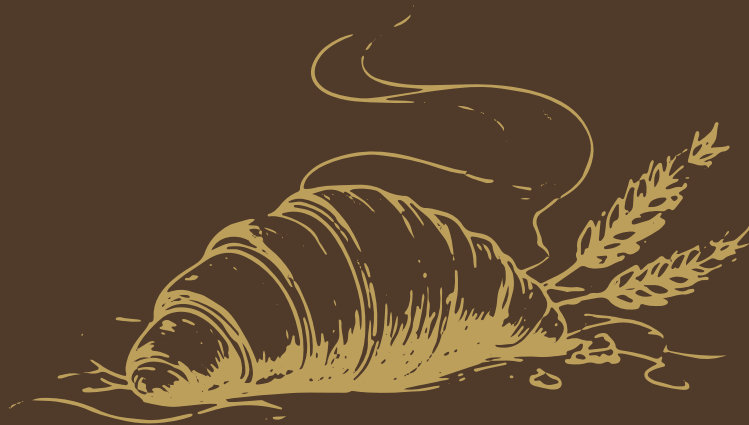
Cel



Cru

FRESHLY BAKED

FRESHLY BAKED



FRESHLY BAKED

Croissant



450

Timeless French pastry offering crisp layers and a soft buttery heart

Pain au Chocolat



600

Crisp golden layers filled with decadent chocolate for a refined treat

Apple and Oats Muffin



350

Rustic oats and tender apple, re-imagined as a delicate muffin

Mushroom & Cheese Quiche



400

Savory quiche with earthy mushrooms and yak cheese in a buttery crust

 Vegan

 Vegetarian

 Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

 Mustard

 Gluten

 Egg

 Nut

 Sesame

 Soy

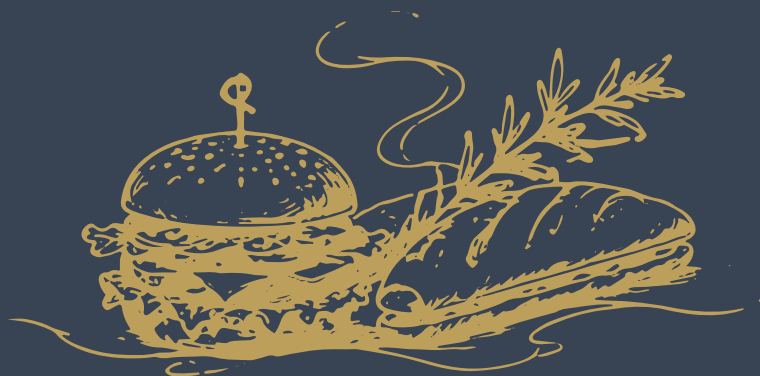
 Dairy

 Fish

 Celery

 Crustacean

HANDHELDS



HANDHELDS

OPEN SANDWICHES

■

Classical Italian on Ciabatta

1450

Fresh Mozzarella balanced with ripe tomato and herb pesto

■

Grilled Mushroom & Cream Cheese
Sour Dough Bread

1350

Earthy mushroom medley with whipped cream cheese

■

Beetroot, Walnut &
Feta on Multigrain

1350

Vibrant flavour of roasted beetroot with feta and walnuts

■

Mediterranean Tuna on Ciabatta

1750

Tuna, olive oil, chopped olives, onion chopped, sun-dried tomatoes, arugula, & Feta

■

Chicken Tikka & Mint on Focaccia

1550

Spiced chicken tikka layered with refreshing mint cream fraiche

■

Dynamite Prawn on Brioche

2050

Spiced prawns paired with fresh bell pepper avocado spread

■

Parma Ham, Melon & Cream Cheese
on Sour-dough

1650

Italian balance of salt and sweetness of cured Parma ham with sweet melon and cream cheese

Vegan

Vegetarian

Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

Mustard

Gluten

Egg

Nut

Sesame

Soy

Dairy

Fish

Celery

Crustacean

BETWEEN THE BREADS

Veg Burger



1350

Crunchy outside, flavourful inside, Chef's special seasonal veggie burger

Spinach, Corn and Cheese Panini



1300

Warm pressed panini filled with creamy yak cheese, sweet corn, and wilted spinach, accented with garlic aioli, served with French fries

Chicken Burger



1600

Perfectly grilled chicken burger crafted with Chef's signature seasoning

Ham and Cheese Ciabatta



1500

Soft ciabatta layered with cold chicken ham, Belkot cheese, and a gentle touch of wholegrain mustard, served with classic French fries

Pulled Pork Sliders



1950

Three bite-sized sesame buns filled with slow-cooked pulled pork, apple yoghurt chutney, and parmesan tartar sauce



Vegan



Vegetarian



Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.



Mustard



Gluten



Egg



Nut



Sesame



Soy



Dairy



Fish



Celery



Crustacean

WRAPS & ROLLS

Chicken Kathi Roll



1750

Classic Kathi-style roll wrapped in soft flat-bread with tender, seasoned, flavourful chicken filling

Chicken Shawarma Tortilla Wrap



1750

A contemporary Middle Eastern-style wrap featuring marinated chicken and aromatic spices

Chicken Fajita Wrap



1750

Tender chicken tossed with bold fajita flavours, rolled in soft tortilla flat bread

Crispy Fry Chicken Wrap



1750

Soft tortilla wrap featuring seasoned Crispy chicken with Mexican sauce

Veg Fajita Wrap



1350

Seasonal vegetables tossed with bold fajita flavours, rolled in soft tortilla flat-bread

Veg Kathi Roll



1350

Classic Kathi-style roll wrapping a flavourful vegetable filling

Falafel Wrap



1350

A Middle Eastern-inspired wrap with crisp falafel and rich, creamy tahina

 Vegan

 Vegetarian

 Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

 Mustard

 Gluten

 Egg

 Nut

 Sesame

 Soy

 Dairy

 Fish

 Celery

 Crustacean

SMALL PLATES

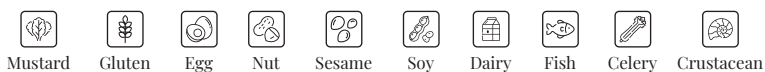


SMALL PLATES

- | | | |
|--|---|------|
|  Crispy Calamari Fritters |    | 1350 |
| <i>Golden calamari fritters with a zesty herb crunch</i> | | |
|  Prawn & Avocado Tartlet |     | 1300 |
| <i>Buttery tart filled with chilled prawn and herb cream</i> | | |
|  Malai Chicken Ball |     | 1125 |
| <i>Creamy chicken balls flavoured with aromatic spices balanced with savory, crispy and mildly sweet flavors</i> | | |
|  Fish Fingers |     | 1050 |
| <i>Panko crumbed fish with tartare sauce</i> | | |
|  Lamb Seekh Kebab |    | 1550 |
| <i>Char grilled minced lamb with aromatic spices</i> | | |
|  Crispy Konjee Lamb |     | 1550 |
| <i>Lamb, crisped to golden perfection, whispering indulgence in every bite</i> | | |
|  Chicken Gai Yang |   | 1025 |
| <i>Thai style grilled chicken that's marinated in a fragrant blend of herbs and spices</i> | | |

 Vegan  Vegetarian  Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.



Chilli Garlic Chicken	995
Wok-tossed chicken glazed in a chilli garlic sauce with vibrant bell peppers for a robust finish	
Chicken 65	1050
Bite-sized crispy chicken tossed in the chef's signature spiced sauce for a bold and addictive flavor	
Chicken Cutlet	1150
Golden-fried ground chicken cutlet with a crisp coating, complemented by a smooth garlic mayo	
Chicken Satay	1200
Tender chicken skewers grilled to perfection and served with a rich, creamy peanut sauce	
Prawn Tempura	1900
Lightly battered prawns fried to a delicate crisp, served with a bright ponzu dipping sauce for a refined balance of texture and zest	
Chilli Garlic Mushroom	995
Mushrooms coated and tossed in a spicy chilli garlic sauce, finished with aromatic peppers and umami depth	
Vegetable Tempura	925
Lightly battered seasonal vegetables, crisp-fried and served with soy dipping sauce	

Vegan

Vegetarian

Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.

All prices are in Nepalese Rupees and are inclusive of applicable taxes.

- Mustard

Gluten

Egg

Nut

Sesame

Soy

Dairy

Fish

Celery

Crustacean

- | | |
|---|------|
|  Crispy Corn – Salt & Pepper   | 995 |
| <i>Crunchy corn with a peppery punch</i> | |
|  Jalapeño Cheese Poppers    | 1025 |
| <i>Jalapeños and cheese, re-imagined with gourmet flair</i> | |
|  Truffle Fries  | 850 |
| <i>Hand cut fries with parmesan and truffle oil</i> | |
|  Duo Mushroom Popcorn   | 1150 |
| <i>Shitake and bottom mushroom wok tossed with trio bell pepper</i> | |
|  Chilli Garlic Paneer    | 1050 |
| <i>Cubes of cottage cheese tossed in a bold chilli garlic glaze with peppers, offering a balance of heat and richness</i> | |

Crunchy corn with a peppery punch

995

-

Falapeños and cheese, re-imagined with gourmet flair

1025

-

Hand cut fries with parmesan and truffle oil

850

-

*Shitake and bottom mushroom wok tossed with trio
bell pepper*

1150

-

Cubes of cottage cheese tossed in a bold chilli garlic glaze with peppers, offering a balance of heat and richness

1050

 Vegan  Vegetarian  Non-Vegetarian



Vegetarian

Non-Vegetarian

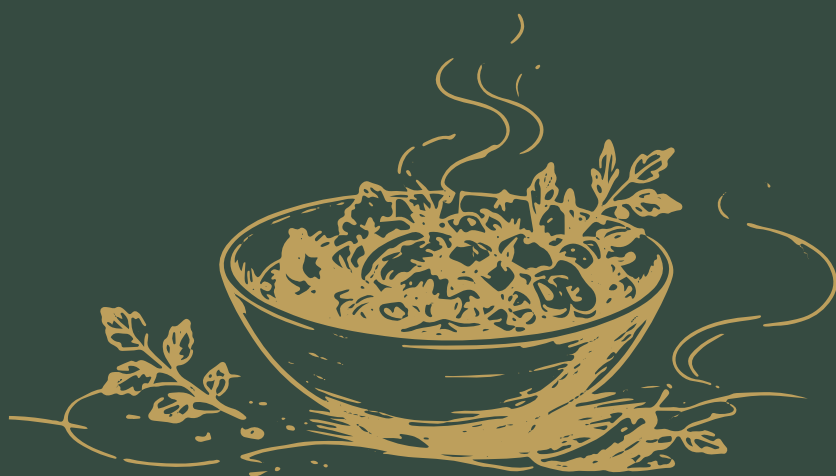
Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

All prices are in Nepalese Rupees and are inclusive of applicable taxes.



Crustacean

COMFORT BOWLS



MEAL IN A BOWL

- Chicken Katsudon



1850
- Golden fried chicken cutlet gently simmered with soy-glazed egg , onions over steamed Japanese rice*
- Char Siu Rice Bowl



1900
- Cantonese classic sweet and savory barbecue pork belly over steamed rice*
- Teriyaki Salmon Bowl



3200
- Ocean-fresh elegance in a modern bowl glazed salmon with pristine rice and greens*
- Poke Bowl



2450
- Ocean-driven simplicity and balance pristine seafood with rice and fresh garnishes*
- Jambalaya Rice Bowl



1850
- Southern style spiced rice layered with smoky sausage, tender chicken, and slow-simmered vegetables*
- Chicken Burrito Bowl



1950
- Rice, beans, grilled chicken, salsa, guacamole, and shredded lettuce.*
- Ramen Bowl



1700
- Noodles in miso broth, boiled egg, mushrooms, Pok choy, and sesame seeds.*

 Vegan  Vegetarian  Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

- 

Mustard
- 

Gluten
- 

Egg
- 

Nut
- 

Sesame
- 

Soy
- 

Dairy
- 

Fish
- 

Celery
- 

Crustacean

Bibimbap Bowl

1750

Korean rice bowl with sautéed veggies, gochujang sauce, and fried egg.

Burrito Bowl

1650

Warm layers of rice, beans, and spice brought together in bold Mexican harmony

Mediterranean Bowl

1700

Couscous, falafel, hummus, tabbouleh, and olives.

Vegan

Vegetarian

Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

Mustard

Gluten

Egg

Nut

Sesame

Soy

Dairy

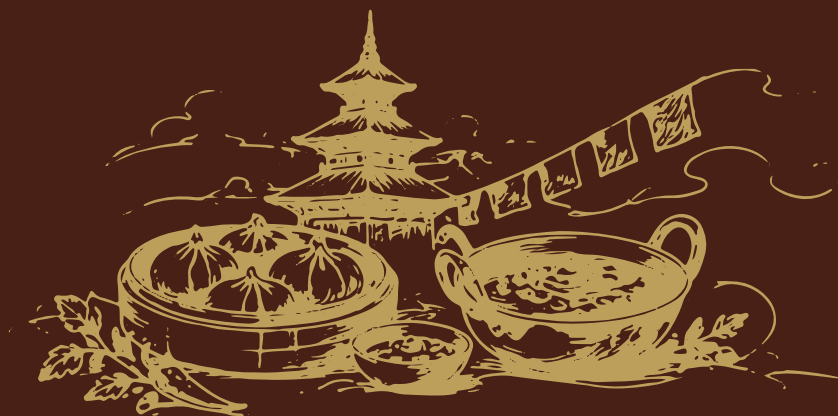
Fish

Celery

Crustacean

HOMELAND SPECIALS

HOMELAND SPECIALS



LOCAL DELICACIES

- Veg Momo



950

Nepal's iconic dumplings, gently steamed and filled with flavourful seasonal vegetables
- Veg Pakora



1150

Crisp seasonal vegetables lightly battered and fried until golden
- Mustang Aloo



950

Classic Rustic potatoes seasoned with aromatic local spices
- 

Plain Bara

950

Traditional lentil pancake, pan-fried and delicately crisp

Chicken Momo



1100

Nepal's traditional steamed hand-crafted dumplings, filled with minced chicken & aromatic spices

Mixed Bara

1050

Lentil pancakes topped with a flavourful mix of meat and spices

Chicken Choila



1150

Authentic Newari-style chicken, marinated and lightly smoked

Timur Chicken



1250

Tender chicken infused with aromatic Timur pepper and local spices.

Mutton Sekuwa



1350

Char-grilled mutton marinated in traditional Nepali spices
-  Vegan  Vegetarian  Non-Vegetarian
- Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.
- 



















Mustard Gluten Egg Nut Sesame Soy Dairy Fish Celery Crustacean

DESSERTS



DESSERTS

- Rocher Cheese cake

950

Smooth, chilled cheesecake with rocher and nuts
- Lemon Tart

850

Sharp lemon curd, raspberry compote, lightly whipped cream
- Classic Opera

900

Almond sponge layered with dark chocolate ganache and Italian meringue
- Baileys Parfait

800

Silky Baileys cream parfait, comforted by warm baileys sauce
- Assorted Ice Cream

750

Chocolate, Strawberry, Vanilla, Butter scotch

 Vegan  Vegetarian  Non-Vegetarian

Please inform our team member if you are allergic to any ingredients.
All prices are in Nepalese Rupees and are inclusive of applicable taxes.

-  Mustard

 Gluten

 Egg

 Nut

 Sesame

 Soy

 Dairy

 Fish

 Celery

 Crustacean